

CLAIMS

1. A method of rapidly preparing a first pizza and a second pizza, each bearing a unique set of toppings in accordance with a first and second order respectively, said
5 method comprising:

- (a) providing a first and a second partially baked crust;
- (b) placing sauce and cheese on said first and second partially baked crusts to create a first pizza blank and a second pizza blank;
- (c) after step (b) receiving a first order for a pizza bearing a first set of toppings;
- (d) placing said first set of toppings onto said first pizza blank to form a first topped blank;
- (e) placing said first topped blank into an oven;
- (f) after step (b) receiving a second order for a pizza bearing a second set of toppings;
- (g) placing said second set of toppings onto said second pizza blank to form a second topped blank;
- (h) placing said second topped blank into an oven;
- (i) permitting said first topped blank to remain in said oven for long enough to become a first cooked pizza;

- (j) permitting said second topped blank to remain in said oven for long enough to become a second cooked pizza;
- (k) removing said first cooked pizza from said oven
- (l) removing said second cooked pizza from said oven.

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2. The method of claim 1 in which said order is received from a drive through lane and said cooked pizza is delivered to a drive through lane window.

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3. The method of claim 1 in which said topped blanks each have a top surface and a bottom surface and wherein said oven is an ultraviolet oven, in which high intensity sources of ultraviolet light are placed close to said top surface and said bottom surface.

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4. The method of claim 1 in which said pizza is cooked in less than 3.5 minutes.

5. The method of claim 1 in which said pizza is cooked in less than 2.0 minutes.

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6. The method of claim 1 in which said pizza is cut and packaged prior to being delivered to said customer.

7. A method of preparing and selling made-to-order pizza, comprising:

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- (a) providing a set of partially baked crusts;

- (b) providing a location for customers to place orders;
- (c) preparing a set of pizza blanks from a subset of said set of partially baked crusts by placing sauce and cheese on said subset of said set of partially baked crusts;
- (d) receiving orders for pizza, each order including a specified a set of toppings;
- (e) in response to each order, placing a said specified set of toppings on a said pizza blank to produce a toppings bearing pizza blank;
- (f) placing each said toppings bearing pizza blank into an oven;
- (g) permitting each said toppings bearing pizza blank to remain in said oven for long enough to become a cooked pizza;
- (h) removing each said cooked pizza from said oven;
- (i) receiving payments from said customers in exchange for said cooked pizzas; and
- (j) delivering said cooked pizzas to said customers.

8. The method of claim 7 in which said orders are received from a drive through lane and said cooked pizzas are delivered to said customers at a drive through lane window.

9. The method of claim 7 in which said topped blanks each have a top surface and a bottom surface and wherein said oven is an ultraviolet oven, in which high intensity sources of ultraviolet light are placed close to
5 said top surface and said bottom surface.

10. The method of claim 6 in which said pizza is cooked in less than 3.5 minutes.

10 11. The method of claim 7 in which said pizza is cooked in less than 2.0 minutes.

12. A restaurant comprising a drive through lane, offering made-to-order pizza delivered within four
15 minutes of receiving an order for said made-to-order pizza.

13. The restaurant of claim 12 further comprising at least one ultraviolet oven for cooking said pizza.

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